

## CLAIMS

**Method for the preparation of fermented dry or semi-dried, meat products, with partial substitution of the animal fat and direct incorporation of olive oil**

- 5 1. Method for the preparation of fermenting process products, characterized in that olive oil is incorporated (mixed) replacing the animal fat

This method includes to following phases:

- 10 (a) Meat at -4 °C is mixed with salt, sugars, preservatives, auxiliary salts and cultures
- (b) Then, the oil and the fat are added in the mixture
- (c) Mixing till the desirable meat and fat grain is achieved
- 15 (d) Subsequently, the mixture is led to stuffing machines, where it is stuffed in casings under vacuum conditions (1000 mbar)
- (e) The products are led to maturation chambers with adjustable relative humidity 95-80%, temperature of 25-20 °C and air velocity 0,5-0,8 m/sec.
- 20 The time of stay in the maturation chamber depends on the size of the product.
- (f) After that, the products are led to a dehydration chamber with adjustable relative humidity 80-75%, temperature of 12-17 °C and air velocity 0,5-0,1 m/sec.

- 25 2. The fermenting process products with incorporated olive oil, which are produced according to claim (1)

- 30 3. Method for the preparation of partial fermenting process products, characterized in that olive oil is incorporated (mixed) in these, according to the claim (1), with replacement of the phases (e) and (f) by the phases (e') and (f')

- 35 (e') The products are led to a maturation chamber with adjustable relative humidity 60-75%, temperature of 25-30 °C and air velocity 0,5-0,8 m/sec. The fermentation lasts 24 hours.
- (f') After that, the products are heated at core temperature of 55 °C and are led to the dehydration chamber with adjustable relative humidity 80-75%,
- 40 temperature of 12-17 °C and air velocity 0,5-0,1 m/sec.

4. The partial fermenting process products with incorporated olive oil, which are produced according to claims (1), (2) and (3).